



KITCHEN76  
BY TWO SISTERS

## 5 COURSE TASTING MENU

Current Vintages 150 | Premium Vintages 170

### PRIMI

Chickpea & leek farinata, roasted mushrooms,  
truffled mascarpone

*2021 Lush Sparkling Rosé | 2020 Blanc de Franc*

### SECONDI

House-made lamb and goat cheese tortellini  
with a thyme lamb reduction & Parmigiano Reggiano

*2021 Barrel Fermented Chardonnay | 2020 Stone Eagle- Eagle Eye*

### PESCE

Grilled shrimp, crispy polenta, chili puttanesca, basil

*2023 Margo Rosé | 2022 Stone Eagle Rosé*

### CARNE

Pan roasted pork tenderloin and cotechino sausage,  
lentil ragu, fennel

*2020 Cabernet Sauvignon | 2018 Cabernet Sauvignon*

### DOLCE

Apple maritozzi with whipped ricotta crema,  
spiced confit estate apples & hazelnuts

*2023 Riesling Icewine*

Our menu is carefully curated & paired,  
we do not offer substitutions or modifications